

Three Compartment Sink Operation

A WASH

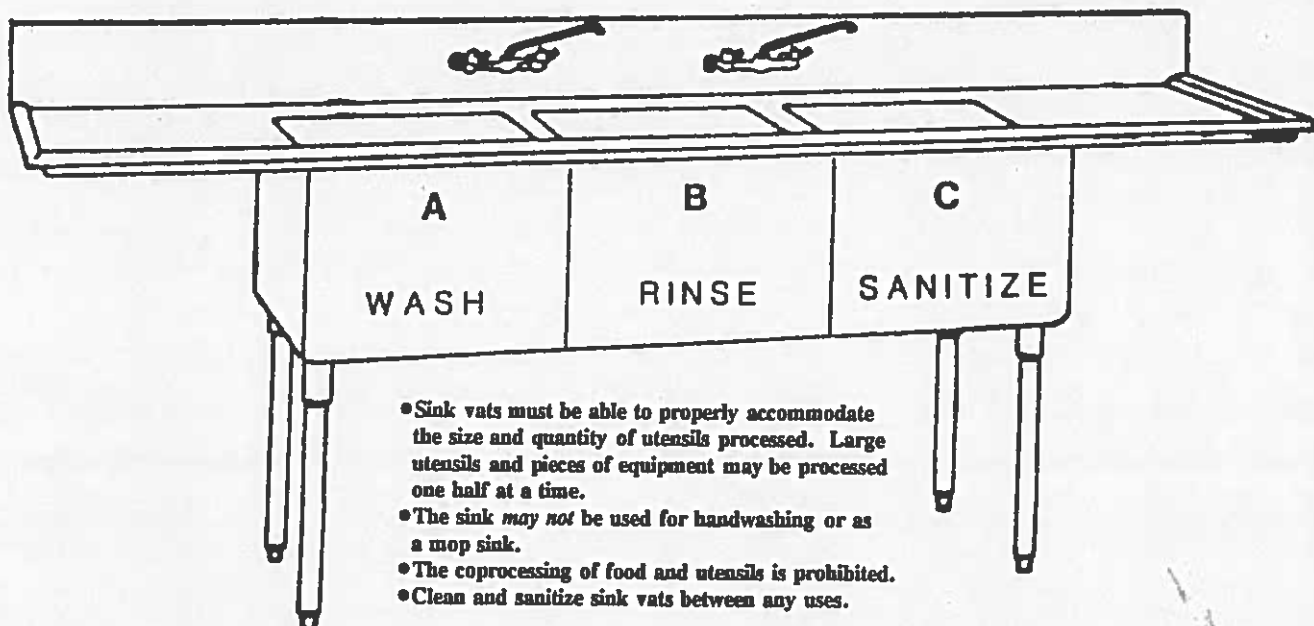
- Flush, scrape &/or presoak equipment and utensils to remove gross soilage prior to washing.
- Wash utensils and equipment thoroughly in a warm detergent solution. Formulate detergent solution according to label directions.
- If necessary, use brushes or abrasive pads to remove stubborn soilage.
- Change wash water routinely.

B RINSE

- Rinse utensils and equipment in clean, warm water so as to remove detergent residues and any remaining particulate matter.
- Utensils and equipment should be clean to sight after this step.
- The rinse step must be effective so as to prevent any detrimental "carryover" to the sanitizing solution.
- Change rinse water frequently.

C SANITIZE

- Sanitize utensils and equipment by immersing them for at least one minute in a clean sanitizing solution not less than 75°F. and containing 50-100 ppm available chlorine* or 12.5 to 25 ppm available iodine.
 - The use of other equivalent, approved sanitizers is acceptable as long as label directions are strictly followed.
 - Check sanitizer concentration with an appropriate test method.
 - After sanitizing, allow items to drain and air dry.
- *50-100 ppm chlorine = ¼ to ½ ounce of 5.25% bleach per gallon of water.



- Sink vats must be able to properly accommodate the size and quantity of utensils processed. Large utensils and pieces of equipment may be processed one half at a time.
- The sink *may not* be used for handwashing or as a mop sink.
- The coprocessing of food and utensils is prohibited.
- Clean and sanitize sink vats between any uses.